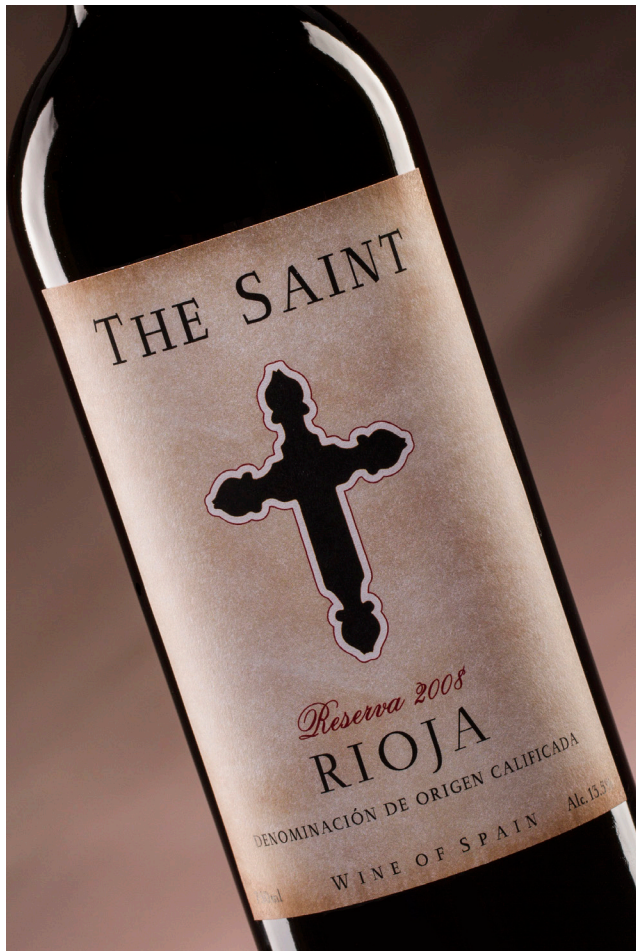


2008 The Saint Reserva

D.O.Ca. Rioja



Tasting notes

Complex aromas of ripe fruit blend with smoky fine woods. The wine is fantastically well structured and has a long lingering finish. The Saint Rioja is a deep ruby colored wine that displays an abundance of fruit enhanced by a full 26 months of oak aging. On the palate it shows big fruit, spice and outstanding concentration of flavors with impeccable balance. This Reserva will continue to age well for at least 10 years. The Saint Reserva Rioja will match well to most dishes for the perfect pairing, try this with grilled meats, BBQ and mushroom or seafood risottos. Enjoy this wine with good food and good friends or, try it alone in your room with the door locked, you're the boss!

Tech Notes

Region: D.O.Ca. Rioja
Varietal: 100% Tempranillo
Vintage: 2008

Alcohol: 13.5% by vol.
Acidity: 5.1 g/l
pH: 3.54

Vinification

Hand-picked in the vineyard. Fermented in stainless steel tanks at the controlled temperature with daily pump overs.
Aging: 26 months in barrel (70% American and 30% French)

Vineyards

The vineyards are older than 35 years and are located in the triangle formed by the villages Villabuena, Samaniego and çbalos.
Altitude: From 484 to 572 m.
Plot Size: Less than 1 ha.
Production: 330,000 bottles